

# BLACK ANKLE

*vineyards*

## FELDSPAR VII

### WINE PROFILE:

Somewhat shy when you first open the bottle, this slowly unwinds to reveal sultry aromas of cacao, berry compote, cigar smoke, and mint leaf. The palate is robust, but fine-tuned, reminiscent of Saint-Julien in Bordeaux with its mix of power and grace. Black currants, cedar, sweet tobacco, violets, plums play prologue to a long leisurely finish accented by a delicate mineral note. Time is sure to be quite kind to this wine.

### ABOUT THE VINTAGE/GROWING SEASON:

2023 was a really great growing season, in fact we almost got too much of a good thing. We had a little bit of rain here and there in the early summer followed by a long, hot dry spell during the middle of the season. The lack of rain meant smaller grapes, and in turn a much higher skin to juice ratio. The wine that we've tasted out of the of the 2023 vintage has been fantastic. The dry weather, though, did push our soil's lack of water holding capacity to its limits. Some of our vines did begin showing small signs of drought stress. To combat this in the future, we've started adding compost next to our vines to increase the water holding capacity just enough to keep our vines healthy, but still working hard.

### WINEMAKING NOTES:

After the red wine grapes are picked, destemmed, and crushed, the berries, juice, pulp and seeds all go into a stainless steel fermentation tank. Once filled, the juice will rest cool in the tanks for a few days to extract as much color and flavor as possible. (It is at this point, where we might pull off [or bleed] juice from the tank to make Rosé.) The wine will then ferment at a warm 80-90 degrees with frequent "pump overs" to provide for even extraction. After fermentation is complete, the juice is drained out of the tanks and put into oak barrels for malolactic fermentation and aging. Once this free-run juice is out of the tank we will press the remaining pomace (the skins, seeds, spent yeast) to extract additional wine. This "pressed wine," as it is called, is barreled separately for malolactic fermentation and aging. Generally, this pressed wine is more tannic and needs longer time in barrel to soften the tannins. Feldspar uses some of the more tannic, pressed wine in its blend.



### VARIETAL:

55% Cabernet Sauvignon,  
22% Cabernet Franc,  
21% Merlot, 2% Petit Verdot

**ABV:** 14.4%

**BOTTLED:** May 2024

**CASES:** 390

**VINES PER ACRE:** 1895

### GEOLOGY:

Decomposing slate laced  
with veins of quartz

### SLOPE ORIENTATION:

West & South

### ÉLEVAGE:

18 months oak barrels

### WINEMAKERS:

Ed Boyce & Sarah O'Herron

